

# NOBLE FIN

SEAFOOD STEAKS COCKTAILS

## STARTERS & SMALL PLATES

Add Chowder to any salad +\$5

<b>CLAM CHOWDER<sup>1</sup></b> (cup or bowl) Quahogs, bacon, oyster crackers	<b>7/10</b>
<b>CAESAR SALAD</b> Parmesan, garlic croutons	<b>9</b>
<b>QUINOA SALAD</b> Arugula, carrots, spiced almonds orange supremes, blood orange vinaigrette	<b>9</b>
<b>MIXED FIELD GREENS SALAD</b> Grilled persimmons, tomatoes, sliced carrots toasted hazelnuts, creamy goat cheese maple vinaigrette	<b>9</b>
<b>SMOKED BRISKET TOSTADAS<sup>1</sup></b> Corn tortilla, peppers, onions, chipotle mayo	<b>11</b>
<b>AHI TUNA POKE*</b> Smoked soy, pickled shitake mushrooms seasoned rice, watercress	<b>15</b>
<b>JUMBO SHRIMP COCKTAIL</b> Cocktail sauce, lemon	<b>14</b>
<b>CALAMARI</b> Fried pickled jalapenos, bell peppers onions, red chili sauce	<b>14</b>
<b>FRIED OYSTERS</b> Yuzu-old bay aioli, radish, frisee	<b>12</b>

## SANDWICHES – BURGERS – TACO'S

<b>DAILY FISH TACO (2)</b> Mango pico de gallo, herb crème fraiche pickled red onions, honey-lime slaw	<b>14</b>
<b>SHRIMP PO'BOY</b> Lettuce, tomatoes, Old Bay tartar sauce house-cut fries	<b>15</b>
<b>MAINE LOBSTER ROLL</b> Tail, knuckle, & claw meat celery seed mayo, house-cut fries	<b>24</b>
<b>SINGLE STACK BURGER* (Double +\$2)</b> Tillamook cheddar, caramelized onions sourdough bun, house-cut fries	<b>14/16</b>
<b>CRAB CAKE SANDWICH</b> Old Bay tartar, brioche bun, lettuce tomato, house-cut fries	<b>23</b>
<b>SLICED RIBEYE SANDWICH</b> Habanero mayo, arugula, mozzarella, sautéed onions & mushrooms, ciabatta bun, house-cut fries	<b>17</b>

## ENTRÉE SALADS - SEAFOOD

<b>FRIED CHICKEN CHOPPED SALAD</b> Iceberg lettuce, radicchio, red onion, tomatoes cucumber, bacon, green goddess dressing	<b>15<sup>50</sup></b>
<b>HOUSE SMOKED SALMON SALAD</b> Belgium endive, arugula, granny smith apples toasted pecans, pecorino, honey-lime vinaigrette	<b>16<sup>50</sup></b>
<b>ROASTED HALIBUT</b> Bok choy, shiitake mushrooms, jasmine rice lobster broth	<b>MKT</b>
<b>WHITE SHRIMP AND GRITS<sup>1</sup></b> Stone ground grits, applewood bacon cherry tomatoes, candied garlic gravy	<b>17<sup>50</sup></b>
<b>CORN MEAL CRUSTED RAINBOW TROUT<sup>1</sup></b> Red Island sea peas, Carolina gold rice bacon, Calabrian pepper, pan sauce	<b>22<sup>50</sup></b>
<b>PAN SEARED SALMON*</b> Brussels sprouts, apples, pistachios crème fraiche, apple cider vinaigrette	<b>19<sup>00</sup></b>
<b>SEARED DIVER SCALLOPS (4)</b> Charred corn, Loud Mouth Farms mushrooms asparagus, tomato relish	<b>30<sup>50</sup></b>
<b>SAUTEED GULF GROUPER</b> Lady peas, corn, okra, saffron tomato butter	<b>MKT</b>

## STEAKS – RIBEYE – FILET - STRIP

Served with wine merchant sauce & fingerling potatoes

<b>WAGYU FLANK STEAK*</b>	<b>31</b>
<b>CENTER CUT FILET MIGNON*</b>	<b>34</b>
<b>DELMONICO RIBEYE</b>	<b>39</b>
<b>PRIME NEW YORK STRIP*</b>	<b>49</b>
<b>COWBOY CUT RIBEYE*</b>	<b>59</b>

## DESSERTS

<b>PUMPKIN CHEESECAKE</b> Whipped dulce ganache, brandy toffee sauce, candied spice pecans	<b>7</b>
<b>ENGLISH TOFFEE CAKE</b> Caramel sauce, candied walnuts	<b>7</b>
<b>CINNAMON CRÈME BRULEE</b> Cider poached apples, puff pastry cookie, 10x powdered sugar	<b>7</b>

\*OFFERED RAW OR UNDERCOOKED – CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

18% gratuity will be added to parties of six or more

1 – CONTAINS PORK - If you have special dietary needs or food allergies, please inform your server

110518

**Executive Chef: Thuan Nguyen | Sous Chef: Evan Rope**



## BEER

### LOCAL TAP \$7.50

**SOUTHBOUND, SCATTERED SUN**  
Belgian Witbier, Savannah  
**SEASONAL BEER**  
Local Brewery – Atlanta  
**SCOFFLAW BREWING CO, BASEMENT IPA**  
American IPA, Atlanta  
**EVENTIDE BREWING**  
Kolsch, Atlanta

### BOTTLE OR CAN

**PABST BLUE RIBBON** 3<sup>50</sup>  
**BUD LIGHT** 5  
**BUDWEISER** 5  
**MICHELOB ULTRA** 5  
**AMSTEL LIGHT** 5  
**BLUE POINT BREWING, TOASTED LAGER** 6  
Amber lager, Patchogue, NY

**PERONI** 5  
**DAURA DAMM** 6  
Lager, Spain  
**MONDAY NIGHT BREWING, SLAPFIGHT 6**  
India Pale Ale, Atlanta, GA, 5.8%  
**GUINNESS** 7  
Stout, Ireland  
**GATE CITY BREWING, TERMINUS** 6  
Baltic Porter, Roswell, GA, 7.8%

## WHITE WINE

### CHAMPAGNE & SPARKLING 6oz BTL

**NV CASTILLO PERELADA** 8 40  
Cava, Reserve Brut, Penedes  
**2015 LOVO** 9 45  
Prosecco D.O.C., Colli Euganei  
**NV BIUTIFUL** 11 55  
Brut Rose, Cava, Spain  
**2016 CENTORRI, MOSCATO** 7 28  
Provincia di Pavia, IGT

### SAUVIGNON BLANC 6oz 9oz BTL

**2016 BERNARDUS** 10 15 40  
Monterey County, Griva Vineyard  
**2016 LOVEBLOCK** 12 18 48  
Marlborough, New Zealand

### ROSE 6oz 9oz BTL

**2017 STOLLER, FAMILY ESTATE** 12 18 48  
Dundee Hills, Oregon

### ALTERNATIVE WHITES 6oz 9oz BTL

**2016 LE JADE** 9 13<sup>50</sup> 36  
(Melon, Citrus, Peach) Picpoul de Pinet  
**2016 BERTANI** 9 13<sup>50</sup> 36  
Pinot Grigio, Venezia, Italy  
**2016 BENTON LANE** 12 18 48  
Pinot Gris, Willamette Valley, Oregon  
**2017 HOPLER** 9 13<sup>50</sup> 36  
Gruener Veltliner, Austria  
**2015 L'ECOLE NO. 41** 10 15 40  
Chenin Blanc, Columbia -Valley  
**2015 CSM EROICA** 10 16 40  
Riesling, Columbia Valley

### CHARDONNAY 6oz 9oz BTL

**2016 JOEL GOTT** 9 14 36  
California  
**2015 FERRARI CARANO** 12 18 48  
Sonoma County  
**2014 OLIVIER LEFLAVE** 13 19 50  
Vielles Vignes, Bourgogne, France  
**2016 THE CALLING** 14 21 56  
Sonoma Coast

## RED WINE

### PINOT NOIR 6oz 9oz BTL

**2015 BREAD & BUTTER** 9 13<sup>50</sup> 36  
Central Coast, California  
**2015 VAN DUZER** 11 16<sup>50</sup> 44  
Willamette Valley, Oregon  
**2015 HOOK & LADDER** 13 19 52  
Russian River Valley, California  
**2015 SOLENA, Grande Cuvee** 15 22 61  
Willamette Valley, Oregon  
**2016 BELLE GLOS** 17 68  
Santa Lucia Highlands, California

### MERLOT 6oz 9oz BTL

**2016 SKYFALL** 9 13<sup>50</sup> 36  
Columbia Valley  
**2012 MINER** 16 24 64  
Napa Valley

### ALTERNATIVE REDS 6oz 9oz BTL

**2010 TINTARA** 11 16<sup>50</sup> 44  
Shiraz, South Australia  
**2015 COLOME** 12 18 48  
Malbec, Salte, Argentina  
**2016 THREE BALL** 12 18 48  
Zinfandel, Paso Robles, Sonoma  
**2014 KULETO, NATIVE SON** 12 18 48  
Cab/Zin/Merlot/Sangiovese, Napa

### CABERNET 6oz 9oz BTL

**2014 BONNY DOON** 7 11 28  
California  
**2015 K GOLDSCHMIDT** 12 18 48  
Alexander Valley, CA  
**2016 JUSTIN** 13 19 52  
Paso Robles  
**2016 SLINGSHOT** 14 21 56  
North Coast, CA  
**2015 AUSTIN HOPE** 16 24 64  
Paso Robles, California